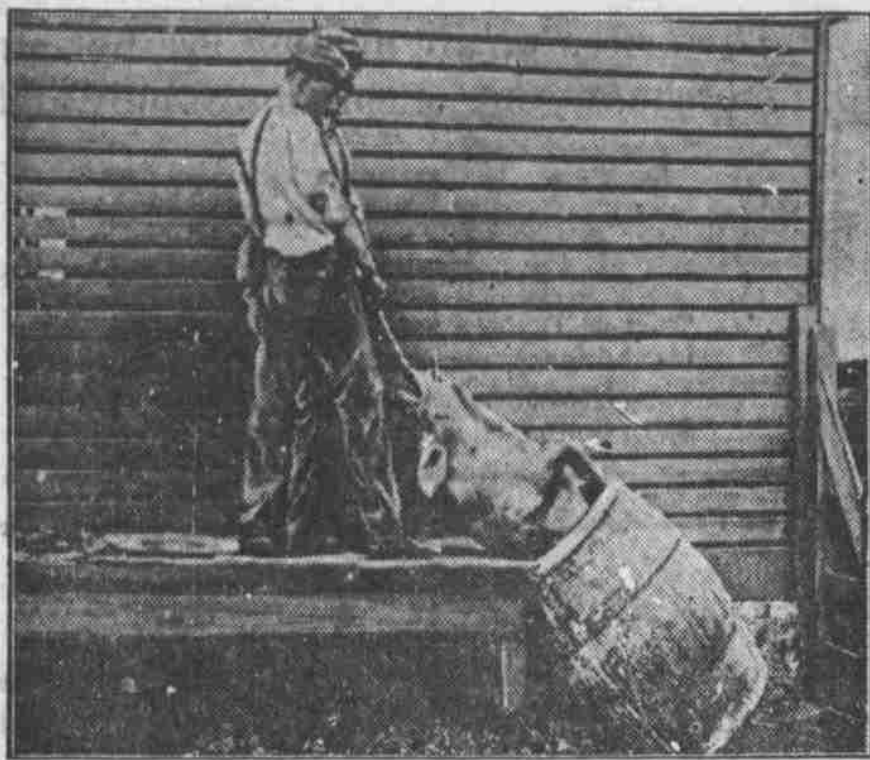


## Helping the Meat and Milk Supply

(Special Information Service, United States Department of Agriculture.)

HOG-KILLING TIME IS HERE.



A Barrel Is Satisfactory for Scalding Medium-Size Hogs.

## DESIRABLE HOGS FOR BUTCHERING

Well-Conditioned, Healthy Animals Gaining in Weight Make Handy Killers.

## AVOID ALL AILING PORKERS

Breeding Plays Important Part in Producing Carcass of High Quality—Barrel Is Convenient Receptacle for Scalding.

In selecting hogs for butchering health should have first consideration. Even though the hog has been properly fed and carries a prime finish, the best quality of meat cannot be obtained if the animal is unhealthy; there is always some danger that disease may be transmitted to the person who eats the meat. The keeping quality of the meat is always impaired by fever or other derangements. A hog in medium condition, gaining rapidly in weight, yields the best quality of meat. Do not kill a hog that is losing flesh. A reasonable amount of fat gives juiciness and flavor to the meat, but large amounts of fat are not essential. The breeding of animals plays an important part in producing a carcass of high quality. Selection, long continued care and intelligent feeding will produce meat of desirable quality. The smooth, even and deeply fleshed hogs will yield the nicely marbled meat.

Hogs intended for slaughter should remain unfed for at least 24 hours, or better, 30 hours. Give them all the clean, fresh water they will drink. This will help to clear the system of food and will facilitate bleeding. Do not excite or whip a hog before killing. An excited hog never makes a good carcass, and whipping causes bruised hams, which are not fit to cure. An injured hog may be used for food provided it is bled immediately.

### Use Barrel for Scalding.

A useful equipment for hog killing includes an eight-inch, straight sticking knife, a cutting knife, a 14-inch steel, a hog hook, a bell-shaped stick scraper, a gambrel and a meat saw. More than one of each of these tools may be necessary if many hogs are to be slaughtered and handled to best advantage. A barrel is a very convenient receptacle in which to scald hogs. The barrel should be placed at an angle of about 45 degrees at the end of a table or platform of proper height. The table and barrel should be securely fastened to prevent accident to the workmen due to slipping. A block and tackle will reduce labor. All the tools and apparatus should be in readiness before beginning.

In some sections for humane reasons the hog is stunned or shot before sticking. If the animal is stuck without being stunned he should be held squarely on his back when stuck. A narrow, straight-bladed knife, about eight inches long, should be used. The knife should be pointed directly toward the root of the tail and held in a line with the backbone. Then turn the knife and withdraw it, as this severs the arteries in the neck and insures better bleeding. Do Not Have Water Too Hot.

For scalding the water should be at a temperature of 135 degrees to 155 degrees F., a thermometer being used. If the water is too hot the hair is likely to set, causing even more trouble than if too cold. A teaspoonful of lye or a small shovelful of wood ashes added to every 30 gallons of water and well stirred will aid in removing the scurf.

Insert the hog hook in the lower jaw, place the hog on the table, and slide it into the barrel. The rear end of the hog is scalded first for the

reason that if the water is too hot and the hair sets it can be removed easier from the rear than from the fore part of the hog. The hog should be kept moving in the water to be sure that no part will rest against the side of the barrel. Occasionally the hog should be drawn out of the water to air, when the hair may be "tried." When the hair and scurf slip easily from the surface, scalding is complete. Pull the hog out upon the table and remove the hair and scurf from the legs and feet at once. The simplest way to accomplish this is to twist the legs in both hands. Use the hog hook to remove the dew-claws at the same time.

Cut the skin about three or four inches long just below the hocks in both hind legs. Loosen the tendons and insert the gambrel. Be sure that both tendons in each leg are loosened before inserting the gambrel. Now scald the front part of the hog. After the front part of the hog is scalded pull it out on the table as before. Remove the hair and scurf from the ears, forelegs and head immediately, as these parts cool very quickly. Use the bell-shaped scraper to remove the remaining hair and scurf. If the hair falls to yield in any particular region cover that portion with a gunny sack and pour on hot water. When most of the hair and scurf is removed pour hot water over the entire carcass and shave off, by means of a knife, the hair that is left. Hang up the hog and pour a bucketful of cold water over the carcass and scrape from the surface the remaining dirt or scurf.

### Remove Leaf Lard.

The entrails should then be removed. Furthermore while the carcass is still warm remove the leaf lard or kidney fat, as this facilitates the cooling of the carcass and lessens the danger of the hams and loins souring. The leaf lard should be spread out on a table to cool with the thin membrane side turned down. The carcass should be cooled after slaughtering, but not allowed to freeze. Temperature cannot be controlled on the farm, but it is possible to kill when the weather is favorable. Select a day in winter when there is chance for cooling the carcass before the surface freezes. The desirable temperature for cooling meat is 34 to 40 degrees F. In the summer time it is necessary to have refrigeration. In the fall it is best to kill in the evening, allowing the carcass to cool overnight. Hang the carcass in a dark cellar or a cool room in the barn before the flies can get at it. Freshly killed meat absorbs odors very readily; do not hang the carcass in a freshly painted room or in a room with tar, kerosene or gasoline.

## FILL HOME PORK BARREL

Too many farmers buy a part or all of their supply of meat from local stores and hucksters. Meat, especially pork, can be grown and cured at home for much less than the cost of the purchased meat, to say nothing of a ready market for good country-cured hams, shoulders and sides. In spite of this the custom of farmers purchasing cured meats is increasing. It may not be practicable for every farmer to butcher and cure his own meat, but in nearly every community a few farmers could do this and make good profits. Farmers who sell country-cured meats have experienced very little difficulty in establishing a permanent trade. To accomplish this one must understand the kind of cured meat his trade demands, and also how it is made. Country-cured meat often carries too much fat and undesirable odors, and it is generally too salty. A well-marbled, juicy, savory piece of meat showing the proper admixture of fat and lean and possessing a good flavor is the kind the consumer desires.

## HELP SUPPLY OF MEAT AND SUGAR

Live Stock and Sugar Beets Make Most Profitable Combination for Farmer.

## INCREASE GROWERS' PROFITS

Animals Utilize Tops and Pulp to Best Advantage—Manure Can Be Used to Enrich Soil—Other Feeds Are Necessary.

(Prepared by the United States Department of Agriculture.) Sugar-beet growers should utilize more live stock. The stock utilizes by-products of sugar-beet growing—the tops and pulp—and increases the growers' profits, but there is another reason—the nation needs more meat as well as sugar. The combination of stock raising and sugar-beet growing, while beneficial to farmers will also benefit the nation. Live stock on the sugar-beet farm constitutes an important factor in success of beet growing from two standpoints: (1) The utilization of beet tops and pulp to the best advantage, and (2) the production of stable or barnyard manure, which can be used to enrich the soil. The feeding operations should be located on the farms where the best tops are produced. When practicable, the pulp should be handled with frame and fed. There should be available labor for handling the stock, and other feeding stuffs used in combination with the pulp and tops should be obtainable.

### Good Feed for Stock.

Sugar-beet tops and pulp are good feed for many kinds of live stock including chickens, hogs, sheep, cattle, and, to some extent, horses. Generally, the tops and pulp are fed to sheep and cattle. They may be pastured off, a process which consists in turning the live stock into the beet field after the beets have been harvested and the roots removed. The tops are left scattered over the ground, and this method of feeding results in the ground being more or less trampled. Sheep especially are inclined to travel more generally in paths, thereby trampling the ground unevenly. In no case should the pasturing of the tops be permitted when the ground is wet, since the ground itself would be seriously injured by trampling in that condition and many of the tops would be wasted by being trampled into the ground. While live stock thrives on beet tops and pulp, other feed must be used in finishing the animals for the market. Beet tops, especially the crowns, contain considerable mineral matter, which is beneficial to live stock, but it should not be fed in too large quantities.

Aside from pasturing the tops, they are sometimes allowed to cure partly and are then gathered into piles, hauled to the feed yard and fed in racks. This is a much more economical method than pasturing, but it involves the additional expense of gathering and hauling. The tops may also be used as ensilage. When chopped with straw, cornstalks or other roughage excellent silage is produced. Both the tops and the pulp are excellent for



Simple But Satisfactory Feeding Trough.

dairy cows, since they act as a tonic upon the animals as well as a food, and increase the flow of milk. Pulp is either used fresh or dried. It is dried artificially, either by itself or in combination with molasses. The object in drying the pulp is to make it easier to handle. About 80 per cent of the weight is lost in drying. The dried pulp should be soaked for several hours before it is fed to stock.

### Helps Milk Flow.

Animals cannot be finished for the market on the beet by-products alone, and unless other feed is available it will not be advisable to purchase animals for feeding purposes with a view to turning them on the market later. If the farmer is provided with dairy cows, it is advisable to furnish them with one or two feeds of tops or pulp each day. The tops, when cured or pitted, will keep for several months; the pulp, when left in a large pile, will not spoil for feeding purposes, except a thin layer on the surface. If the tops or the pulp are fed heavily to dairy cows, a distinct increase in the flow of milk marks the top and pulp-feeding period, and there will generally be a distinct falling off in the flow of milk when this feed is discontinued. If the supply of tops and pulp is limited, it is better to continue the feeding over a longer period, giving a smaller amount to each of the animals daily.

## PREVENT FOREST FIRES

(Prepared by the United States Department of Agriculture.) Forest fires are unnecessary and preventable. They destroy existing forests. They destroy the possibility of future forests. They destroy an important market for labor. They destroy the beauty of a region. They destroy property. They destroy homes. They destroy lives. They destroy prosperity. They destroy foodstuffs.

## IMPROVED MACHINES AID LABOR PROBLEM

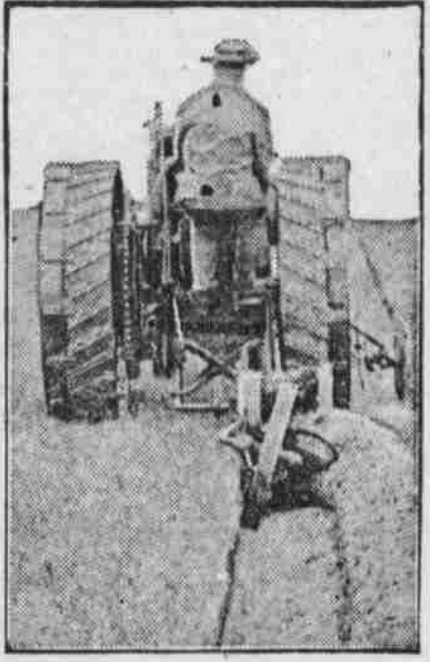
Increased Power Enables Owners to Cultivate More Land.

Of Particular Advantage in Permitting One Man to Do Considerable More Work in Given Time in Raising Crops.

(Prepared by the United States Department of Agriculture.) The advantage of the tractor, like that of most other improved farm machinery, lies not so much in the reduction of the cost of performing a unit of work as in the fact that it permits one man to do considerably more work in a given time.

This has been true of practically all improved farm machines. Even the grain binder, generally considered as one of the greatest agricultural inventions of the century, which has increased about eight-fold the acreage one man could handle, has not resulted in decreasing materially the cost of producing grain.

Men who hope to reduce greatly the cost of farming operations by the pur



Farm Tractor at Work.

chase of a tractor should bear these facts in mind. Judging by the experience of tractor users, it is not safe to expect any material reduction in the cost of farm operations per acre through the use of the tractor, but it is safe to expect to be able to increase the crop acreage to a very considerable extent, and, at the same time, the amount of crops which one man can raise.

Furthermore, it should be remembered that the cost of doing the work with a tractor in most cases cannot be directly compared with the cost of doing it with horses, since on farms where tractors are used a number of horses generally are retained, and any comparison, therefore, must be made between the cost of operating the farm with horses alone and the cost of operating with the tractor and a certain number of horses. Not infrequently horses stand idle while the tractor is being used for field work because there is not sufficient help available to use them at the same time, and in such cases part of the cost of their maintenance must be considered when figuring the cost of farm operations, since they are as much a part of the farm power plant as is the tractor.

Not only should the relative expense of operation with the two methods be considered, but also the relative results. The increased crop acreage and consequent increase in incomes which the purchase of the tractor will often make possible may much more than offset a slight increase in the operating expenses of the farm.

## PROPER CARE GIVEN MANURE

Too Often Fertilizer Is Pitched Out of Barns and Exposed to the Winter Rains.

(Prepared by the United States Department of Agriculture.)

The time is approaching when much of the stock will be kept in barns and sheds more or less of the time. Preparations should be made to take care of all manure that accumulates during the housing season. Too often manure is pitched out of the barns and exposed to the winter rains. Where manure is leached in this way the most valuable part of the fertilizer constituents is carried away to the streams and lost to the farm. When the manure is removed from the stalls it should be placed in a covered shed or pit and packed down so as to prevent leaching and fire-fungus, or it should be spread upon the fields where it can be plowed in immediately or applied as a top dressing for grasses.

## SUPPLY OF ICE OF IMPORTANCE

Cost of Harvesting and Storing Not Great Compared to Comfort It Brings.

## PATRIOTIC DUTY OF FARMER

Will Help Relieve Drain on City Supply and on Transportation—Affords Protection for Many Perishable Products.

(Prepared by the United States Department of Agriculture.) Every farmer who can put up natural ice should plan to do so this winter as a patriotic duty. Each farm ice house will help relieve the drain on the city supply and on transportation, and will guarantee protection for the



Farmer's Ice House With Milk Room.

dairy products and other perishables from the farm when warm weather comes again.

### Save Fuel Supply.

These war times make heavy demands upon the fuel supply of the country and, paradoxical as it may seem, it takes fuel to produce artificial ice, while natural ice may be harvested at a time when farm work is not pressing and both man and horse labor are not otherwise profitably employed. Ice is one of those luxuries which in many sections of the country can be had for the gathering. The cost of harvesting and storing it is not great as compared with the comfort that it brings.

### Important in Country.

An ample supply of ice is of greater economic importance in the country home than in the city residence. City people can purchase perishable supplies as needed, but the remoteness of country homes from markets often renders it necessary to use canned, corned, or smoked meat products during the season of the year when the table should be supplied with fresh meats. Not only is the use of ice important in the preservation of fresh meats, butter, and other table supplies, but the production of high-grade domestic dairy products is almost impossible without it. Many markets to which milk is now shipped demand that it be cooled before shipment to a degree not attainable without the use of ice.

## HELPS WIN WAR

(Prepared by the United States Department of Agriculture.) The man who would like to burn coal because it is easier and handier, but who thinks enough of his country and the boys "over there" to shoulder his ax, brave the winter wind, and go out and cut wood in order to save coal, is helping to win the war.

## BEST STORAGE OF POTATOES

Growers Are Urged to Take Safeguards to Prevent Loss of This Important Crop.

(Prepared by the United States Department of Agriculture.) Proper storage of potatoes would prevent much of the annual loss in this important food crop. Inexperienced growers especially are urged to take safeguards against spoilage.

Potatoes should be stored in a cool, dark cellar or be buried in a pit in the garden. They must not be allowed to freeze. If they are buried in pits the potatoes must be covered sufficiently to keep out all frost. If exposed to the light they will turn green.

A good method of storing potatoes is to place them in barrels with a few holes cut in the sides near the bottom for ventilation. Cover the barrels with old sacks and place them in a cool, dark part of the cellar.

## WOOD VS. COAL FOR HEATING

One Cord of Well-Seasoned Hardwood Equal in Value to One Ton of Anthracite.

(Prepared by the United States Department of Agriculture.) In heating value one standard cord of well-seasoned hickory, oak, beech, birch, hard maple, ash, elm, locust or cherry wood is approximately equal to one ton (2,000 pounds) of anthracite coal. However, a cord and a half of soft maple and two cords of cedar, poplar or basswood are required to give the same amount of heat.

One cord of mixed wood, well seasoned, equals in heating value at least one ton of average bituminous coal.

## HELP COAL SHORTAGE

(Prepared by the United States Department of Agriculture.) Munition plants cannot burn wood, warships cannot burn it, nor, because of the transportation problem, can people living in cities. It is up to the farmers and people living in villages and small towns to use all the wood they can and help meet the coal shortage.

## METHODS OUTLINED TO MAKE CORDWOOD

Common Plan Is to Cut Trees Into Four-Foot Lengths.

Sawing Is Usually Done by Machines, Driven by Gasoline or Electricity—Small Pieces Can Be Packed Closely.

(Prepared by the United States Department of Agriculture.)

The most common method of making cordwood is to cut the trees into four-foot lengths with the ax and split the larger pieces. The pieces are then piled in a standard cord, which is eight feet long, four feet high, and four feet wide. The contents are 128 cubic feet, of which about 70 per cent is wood and 30 per cent air. Wood cut four feet long can be sold to brick-yards, lime kilns, metal working plants, and other industries, but is too large for household use. This method is used chiefly where the tree growth is comparatively small, as in second growth, because such wood splits easily.

Another method, and one better adapted for old growth hard woods, which are difficult to split, is to saw the tree into logs of convenient lengths, say from 10 to 15 feet. These are "snaked" out to the edge of the woodland and there sawed and split



Wood Piled Ready for Splitting.

into lengths proper for the stove or furnace. The sawing is usually done by machine, driven either by gasoline or by electricity. The wood is piled four feet high and eight feet long, such a pile being called a "stove wood" or "running" cord or "run." When the wood is sawed into 16-inch lengths, as is customary with stove material, three runs are theoretically equivalent to one cord. Actually they contain somewhat more wood, since small pieces can be packed more closely than larger ones.

## PLAN TO STORE VEGETABLES

Economical for Those Who Grow Them in Sufficient Quantities for Family Use.

(Prepared by the United States Department of Agriculture.)

The storing of late vegetables is an economy for those who grow them in sufficient quantity for the needs of the family.

To care for the surplus vegetables in many cases requires nothing more than the use of existing facilities in or near the home.

Often the late vegetables from a small garden may be stored with no outlay of money.

When considerable quantities of vegetables are grown it is frequently advisable to construct permanent storage facilities in the form of a storage room in the basement of the dwelling or under an outbuilding or to build an outdoor cellar of wood or masonry.

If permanent facilities are not available late root crops can be kept in outdoor pits or banks, requiring no cash outlay except for labor.

## GOOD TIME TO DRAIN PONDS

Of Great Importance That Road Ditches Be Kept Clear and in Good Shape at All Times.

When the farm lands are too wet for cultivation, it will be an ideal time to drain the ponds and keep the road ditches clear and in good shape. To fail to keep the roads in good shape will be failing to move the crops to the market.

### Temperature for Potatoes.

Potatoes should be kept in a temperature of about 38 degrees. If the air is dry, cover with sand, and they should also be kept from the light.

### Return Manure to Land.

Feed as much of the produce as possible and return the manure to the land.